



**Chicken Hot Dish with  
Mushroom Sauce**

# Ingredients

- 4 pounds of chicken, cut into 2" pieces
- 2 tablespoons [Fustini's Sage and Mushroom olive oil](#) + more for greasing
- 1 cup of rice, cooked
- 2 tablespoons red pepper, chopped
- 1/4 cup water chestnuts, diced
- 4 eggs, well beaten
- 1 1/2 cups milk
- 1 1/2 cups chicken broth
- 2 cups bread crumbs
- salt and pepper to taste

## Mushroom Sauce

- 1/4 cup [Fustini's Sage and Mushroom olive oil](#)
- 1/2 cup mushrooms, sliced thin
- 1/2 cup flour
- 1 tablespoon [Fustini's Black Truffle balsamic](#)
- 2 cup chicken broth
- 1/4 cup cream
- 1/4 cup parsley, chopped
- 1/8 teaspoon paprika
- salt and pepper to taste

# Directions

## Step 1.

In a large sauté pan, heat olive oil over medium-high heat. Add chicken and sauté until brown and cooked. Grease a 9x13 pan and preheat oven to 325 degrees. In a large bowl combine chicken, rice, pimento, eggs, milk, chicken broth, panko, salt and pepper. Place mixture in prepared pan and bake for 1 hour. Cut the cooked dish into squares and served with Mushroom Sauce.

## Step 2. Mushroom Sauce

In a medium saucepan heat olive oil and mushrooms until browned. Add flour and whisk for 2-3 minutes, but do not brown. Add balsamic, chicken broth, cream parsley, paprika, salt and pepper to taste. Cook until thickened.